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Coffee drink mfr. - by adding polyglycerine fatty acid ester to mixt.
coffee bean extract, milk and sweetener

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Number of Countries: 001 Number of Patents: 001

Patent Family:

Patent No	Kind	Date	Applicat No	Kind	Date	Main IPC	Week
JP 59095847	A	19840602	JP 82207354	A	19821125		198428 B

Priority Applications (No Type Date): JP 82207354 A 19821125

Patent Details:

Patent	Kind	Lan	Pg	Filing Notes	Application	Patent
JP 59095847	A		4			

Abstract (Basic): JP 59095847 A

Method comprises adding (a) polyglycerin fatty acid ester (I) to the mixt. of (b) aq. extract of roasted coffee beans, (c) milk component such as milk, powdery skim milk or powdery milk, (d) sweetener such as sugar or liq. sugar, etc. Pref. (I) is used together with glycerin fatty acid ester (II) and/or sorbitan fatty acid ester (III) to attain better emulsion stability of coffee drink.

ADVANTAGE - (I) shows better ow/-type emulsifying activity partic. at acidic pH 5-6 than other emulsifiers such as sucrose fatty acid

ester. By using (I), the coffee drink which is highly preservative and excellent in flavour, is prepd.

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Derwent Class: D13

International Patent Class (Additional): A23C-009/00; A23F-005/24;
A23L-003/34

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